

In the claims

The following amendments are made with respect to the claims in the international application PCT/JP2005/006253.

This listing of claims will replace all prior versions and listings of claims in this application.

1 (original). An antibacterial composition, wherein the composition is

- a) prepared using a fermented dairy product,
- b) comprises carbohydrates, proteins, and fats, and
- c) has a pH of 4.6 or less,

and wherein the energy ratio of carbohydrates, proteins, and fats is 50% to 70%, 4% to 25%, and 20% to 30%, respectively.

2 (original). The antibacterial composition of claim 1, wherein the fermented dairy product is fermented milk and/or a natural cheese.

3 (currently amended). The antibacterial composition of claim 1[[ or 2]], wherein the amount of lactic acid in 100 mL of the composition is 200 mg or more.

4 (currently amended). The antibacterial composition of claim 1[[ or 2]], wherein the amount of lactic acid in 100 mL of the composition is 300 mg or more.

5 (currently amended). The antibacterial composition of ~~any one of claims 1 to 4~~  
claim 1, which comprises a plant-derived oil or fat as fats.

6 (currently amended). The antibacterial composition of ~~any one of claims 1 to 5~~  
claim 1, which comprises the constituent combination of any one of Table 1, 3, or 5.

7 (original). A method for producing an antibacterial composition, wherein the method comprises using a fermented dairy product as an ingredient, mixing the fermented product with other ingredients in a composition comprising carbohydrates, proteins, and fats, and then homogenizing and sterilizing the mixture.

8 (original). The method for producing the antibacterial composition of claim 7, wherein the fermented dairy product is fermented milk and/or a natural cheese.

9 (currently amended). The method for producing the antibacterial composition of claim 7[[ or 8]], wherein the method comprises preparing the composition such that the proteins derived from the fermented dairy product account for 30 weight % or more of the proteins in the composition.

10 (currently amended). The method for producing the antibacterial composition of claim 7[[ or 8]], wherein the method comprises preparing the composition such that the proteins derived from the fermented dairy product account for 70 weight % or more of the proteins in the composition.